Electrolux Blast Freezers

Blast Chiller/ Freezers - 56 kg

Chilling means bringing the temperature of cooked food from +90ºC to +3°C in a short time lap which does not allow bacterial growth .Electrolux Blast Chillers/Freezers reduce temperature from +90ºC to +3°C at food core in less than 90 minutes and down to -18ºC in less than four hours: the model detailed on this sheet performs this cycle up to a 56 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to maintain food at -18 °C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs. The range of Electrolux Blast Chillers/freezers consists of models with built in refrigerating unit that offer an excellent all-round performance.



Model

OPERATING MODES

• Soft Chilling (Air temperature –2°C).
• Hard Chilling (Air temperature –20°C).
• All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
• Holding at +3°C (automatically activated at the end of each cycle).
• Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
• Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).
• The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
• Single sensor core probe as standard.
• The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
• Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintainance and holding).
• All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
• An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE

• Chilling times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 18 kg.

CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- Motors and fan waterproof protected IP20.
- Evaporator with antirust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

INSTALLATION

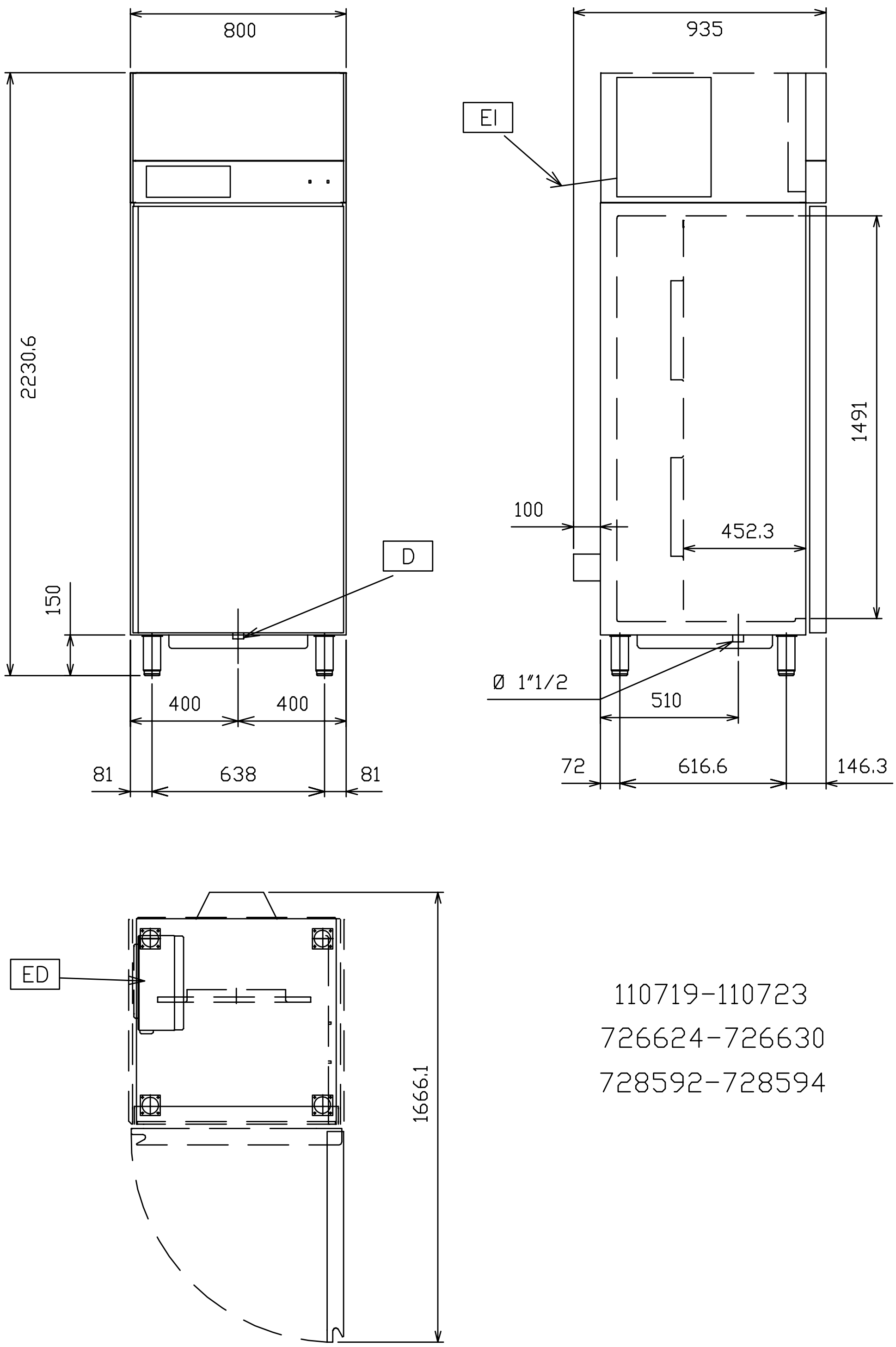
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

	RBF201 726630	RBF2016 727133
TECHNICAL DATA		
Power supply	Electric	Electric
Productivity per cycle - kg.		
NF Regulations - chilling / freezing	43.2	
UK Guide lines - chilling / freezing	64, 56	
Gross capacity (D.I.N. 8952) - l.	560	560
Cooling unit	Built-In	Built-In
External dimensions - mm		
width	800	800
depth/with open doors	835, 1570	835, 1570
height	2230	2230
Door hinges	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	12	
Compressor power - HP	3	2.8
N° defrost in 24 hrs.	3	
Refrigerant type	R404a;	R404a;
Refrigerant quantity - g.	3600	3600
Refrigeration power - W	9054	4520
Refrigerant power		
at evaporation temperature - °C	-5	-5
Power - kW		
installed-electric	3.933	4.216
Net weight - kg.	235	235
Power supply - V, phases, Hz	400 V, 3N, 50	220 V, 3N, 60
INCLUDED ACCESSORIES		
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1	1
REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1	4	4
ACCESSORIES		
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088
60-MM PITCH ROLL-IN RACK FOR 20X1/1	922203	922203
80MM PITCH ROLL-IN RACK 14X1/1GN	922205	922205
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269	
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183
KIT HACCP EKIS	922166	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101
PLASTIC COATED GRID-600X400 MM	880864	880864
PRINTER FOR HACCP BASIC VERSION	881532	881532
RACK RAILS FOR VERTICAL BLAST CHILLER	881182	881182
REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1	881010	881010
RILSAN COATED GRID	881061	881061
TROLLEY FOR 20X1/1 ROLL-IN RACK	922132	922132

HDBA030
2009-10-06

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LEGEND		
EI - Electrical connection	400 V, 3N, 50	220 V, 3N, 60

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Subject to change without notice